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## But Little Remains Now of the Extra Session of the Legislature Beyond the Fights in Committee.

It has come down to conferences on the appropriation bills at last, and so both Houses of the Legislature had short sessions yesterday. Every important measure is now in the conference stage—save two which have gone to the Governor, and which the members will hear from on Monday, probably. These are the unpaid bills and deficiency appropriation bills. The Governor was busy with them yesterday and the day before.

As to the Legislature, there may and there may not be conference report on Monday. The members are pretty far apart on the big bills, and neither side is inclined to give up. However, as all are anxious to adjourn, that anxiety may lead to an accommodation.

## LEGISLATURE—EXTRA SESSION—18TH DAY

### THE SENATE.

The Senate yesterday refused to concur in the House amendments to the Loan bill, appropriations under which had been increased to \$1,302,500, and President Isenberg appointed the old loan committee, Bishop, McCandless, Paris, Hayselden and Gandall, as a conference committee.

Dickey tried to call up Senate Bill 7, his anchor to windward making appropriations to cover Territorial expenses in case the County Bill should be declared invalid by the courts, but was beaten on a point of order. Later in the session Bishop introduced a similar bill in regular fashion, and it passed first reading despite the protest of Kalama, whose motion to reject was supported only by the votes of Woods, Brown and himself.

Senate Bill 9, appropriating \$50 to pay an old debt of the Board of Agriculture and Forestry, passed third reading without dissent.

Senate joint resolution No. 1, the Paris resolution, providing for a commission to revise the election laws, came up on third reading. It passed, Dickey, Hayselden, Kalama, McCandless, Woods and Hewitt voted against it.

Lane wanted to take up the Governor's nominations of election inspectors and for that purpose blocked a motion to adjourn. Then, from the Judiciary Committee, Achi explained that he had consulted with the Governor relative to these appointments, and the conclusion had been reached that the names had better not be confirmed. There was danger that the men who had been appointed as Home Rulers might turn over and become Republicans before the next general election, or men who had been appointed as Republicans might turn Home Rulers. In that case, the complexion of the election boards would be changed and each party would not have representation, as was provided under the law. There was some doubt as to the proper course under the circumstances, and so an adjournment was taken until Monday to give the Judiciary Committee time for further consultation upon the matter.

### THE HOUSE.

The House of Representatives held an hour's session on Saturday morning but did very little, for the very good reason that there was very little to be done.

Senate Bill No. 9, to reimburse Douglas McDowell of Joplin, Mo., in the sum of \$50, an outstanding account of the Department of Agriculture and Forestry, was read for the first time.

The House killed the Senate's joint resolution calling for the appointment of a commission of five to revise the election laws of Hawaii. The vote stood 12 to 13.

Speaker Knudsen named Waterhouse, Sheldon, Pali, Holstein and

Harris a committee of conference with the Senate committee on the Loan Bill (S. B. No. 3).  
The House adjourned at 11 o'clock.

## Good Things For The Table

### Recipes that are Recommended.

#### BEATEN BISCUITS.

One pint of flour, one cup of water, one teaspoonful of salt. Mix into a stiff dough, transfer to a floured block of wood and beat with a rolling pin steadily for ten minutes, shifting the dough often and turning it over several times. In the olden days half an hour was the regulation time, but ten minutes are enough if one has a strict eye to business. Cut into round cakes, prick with a straw and bake in a brisk oven. Some housewives add a tablespoonful of butter.

#### TRAINING DAY GINGERBREAD.

One cup of sugar, one cup of molasses, one cup of butter, one cup of sour milk, two eggs; one tablespoonful of saleratus, five cups of flour, cinnamon and ginger.

#### BAKED LOBSTERS.

One live lobster—weight, one and one-half pounds. Cut the length of back to end of the tail. Cut butter the size of an egg into little pieces and put into the lobster. Set in pan in hot oven; cook until red—about twenty-five minutes. Take out, salt and pepper; put back for five minutes. Brush all over with melted butter.

Serve on hot plate with lemon and asparagus.  
Mrs. W. B. S. (Kennebunkport, Me.).

#### PEACH CREAM.

One can of peaches, one cupful of sugar, one ounce of gelatine, half a cupful of cold water, one pint of cream. Soak the gelatine in cold water and whip the cream. Mash and sift a pint can of peaches, using juice and fruit, and stew with a cupful of sugar. Add the dissolved gelatine, and when cool stir in the whipped cream. Mould.  
Mrs. O. D. (Hyde Park, Mass.).

#### FRIED CABBAGE.

Select a nice big cabbage; chop it very fine. Put into a frying pan two or three slices of salt pork; fry until done, then turn in the chopped cabbage, sprinkle with a little salt and fry slowly until done.  
Mrs. H. C. T. (Hillsboro Br., N. H.).

#### CREAM PIE.

Line a large granite pie plate with rich pastry; bake. Filling—One pint of thick sweet cream, whipped to stiff froth, one-half teaspoonful of vanilla and three tablespoonfuls of granulated sugar. Fill crust; dot with blackberry jelly.  
A. H. M. (San Antonio, Tex.).

#### BAKED HALIBUT.

Lay a nice piece of halibut weighing

five or six pounds in salt water for thirty or forty minutes to make it firm. Wipe dry and score the outer skin. Lay pieces of fat salt pork and thin slices of onion (if preferred) on top of fish, which has been placed in a dripping pan. Set in a moderately hot oven and baste often with butter and water heated together. When done a fork will penetrate easily, and it will be a fine brown color. Add to the gravy in the dripping pan a very little boiling water, if not enough (but not too much to destroy strength), add one tablespoonful of walnut catsup, one teaspoonful Worcester sauce, juice of one lemon, and thicken with brown flour previously wet with cold milk or water. When the flour is cooked taste, and if necessary add salt and a dust of pepper. Strain carefully and serve with the fish.  
Mrs. E. C. Y. (St. Johnsbury, Vt.).

#### RICE PUDDING.

I thought to-day I would send my recipe for a rice pudding, with a sauce not found in cook books. We had this pudding to-day for dinner, and the boys decided it tasted like "some more" soon again.

One small teacupful of rice put to cook in a pint of water with a little salt. When the rice is tender drain and cover with milk. Stir in a half cupful of sugar and one-half cupful of raisins. When ready to serve cover with sauce made as follows:

One cup of "left-over" strawberry juice, one tablespoonful of apple jelly, one tablespoonful of cornstarch dissolved in a little water. Cook in a farina kettle until like thin custard. Serve hot on rice pudding.  
Mrs. L. H. (Red Wing, Minn.).

#### RICE PUDDING.

Three-quarters cup of rice (tea cup); one quart of sweet milk. Let the rice cook in milk in double boiler until tender; add one cup of sugar and butter size of an egg; let all cook for a half hour more. Then pour it into a two-quart pan, grate nutmeg on top and bake until of a light brown. It will be very thin. Let it get ice cold, then serve.  
Mrs. O. N. (South Bend, Indiana).

#### CANAPES.

(By Request.)

#### Oyster Canapes.

Toast one dozen slices of buttered bread, cut into crescent shape, and place into the oven to keep warm. Wash and drain one quart of oysters. Throw them into a hot pan, and stir until the edges are curled. Add one teaspoonful of butter, one-half teaspoonful of salt and a dash of cayenne. Dish on the slices of toast, garnish with a thin slice of lemon for each one, and serve at once.

#### SARDINE CANAPES.

Cut thin bread into crescents and toast them. The crescent is the true canape shape. Flake sardines fine with a fork work into them a teaspoonful of melted butter, a teaspoonful of lemon juice, a pinch of salt and four or five drops of tobacco sauce. Spread the toast first with butter, then with the sardine mixture, place on a tin plate,

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Kissing and shaking hands are rarely practiced in Japan.  
The Japanese "Hello" at the telephone is "Moshi moshi" or "Ano ne," with the accent on the "nay."  
The Japanese farewell, "Sayonara," means something like "If it must be so," or "If we must part thus, so be it."  
The Japanese have a malted preparation known as ame, which is a kind of candy or barley sugar, made by the action of barley malt on glutinous rice.

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Uncle Jeremiah—"H-m-ph! I wonder if these hotel eedys think I'm goin' ter leave it flarin' all night? H-m-ph! Puff!"